

Paper No.:___

IN THE UNITED STATES PATENT & TRADEMARK OFFICE

Inventor:

PERRY LIDSTER, et al.

Title:

PROCESS FOR THE PRESERVATION OF FRESH

QUALITY ATTRIBUTES OF PEELED, WHOLE AND PEELED, CUT KIWIFRUIT

Filed:

Herewith

Date:

7 November 2001

To:

Commissioner for Patents

Washington, D.C. 20231

Dear Sir:

LIST OF PATENTS AND PUBLICATIONS FOR APPLICANT'S INFORMATION DISCLOSURE STATEMENT [Form PTO-1449 (Modified)]

United States Patent Documents

Examiner	ID	Patent No.	Issue Date	Inventor(s)	Class	Sub-Class	Filing Date
	AA						
	AB						
	AC						
	AD						
	AE						
_	AF						
	AG						
	AH						
•	ΑI						
	AJ						
	AK						

Foreign Patent Documents

Examiner	ID	Publn. No.	Publn. Date	Country/Inventor	Class	Sub-Class	Translation?
	ВА					_	
	BB						
	BC						
	BD						

1

BE				
BF.		·		
BG				
ВН				
BI				
BJ				
BK				

Other Art

Examiner	ID	Author, Title, Date, Pertinent Pages, etc.
Ran	CA	T. Agar, et al., Postharvest CO2 and Ethylene Production and Quality Maintenance of Fresh-Cut Kiwifruit Slices, J. Food Science, 64, 433-440, 1999
Ro-	CB	R.E. O'Connor-Shaw, et al., Shelf Life of Minimally Processed Honeydew, Kiwifruit, Papaya, Pineapple and Cantaloupe, J. Food Science, 59, 1202-1205, 1994
Ro-	cc	P. Varoquaux, et al., Change in Firmness of Kiwifruit after Slicing, Science des Aliments 10, 127-139, 1990
Q0~	CD	A.E. Watada, et al., Physiological Activities of Partially Processed Fruits and Vegetables, Food Technology, May 1990, 116-122
lan	CE	W.D. Powrie, et al., Modified Atmosphere Packaging of Fruits and Vegetables, Ellis Horwood, 1991, 169-245
	CF	
	CG	
	СН	
	CI	
	Cĵ	
	CK	,

Examiner:

Date Considered:

EXAMINER: Initial if reference considered, whether or not citation is in conformance with MPEP 609; draw line through citation if not in conformance and not considered. Include copy of this form with next communication to applicant.